

268-A-11

City of Portland Health Inspection Report

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Establishment Name Verrillos Restaurant		No. of Risk Factor/Intervention Violations 96		Date 09 Dec 09	
License/Est. ID# 918		No. of Repeat Risk Factor/Intervention Violations 96		Time In 12:35	
Address 155 Riverside St		City/State PORTLAND		Time Out 1:20	
Zip Code 04104		Telephone 7756536		Risk Category	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name LLP CORP		Purpose of Inspection ANNUAL	
Est. Type CLASS A FSE					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature			
51	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
52	IN OUT			523	IN OUT N/A		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
53	IN OUT			Highly Susceptible Populations			
Proper use of reporting, restriction & Exclusion				524 IN OUT N/A Pasteurized foods used; prohibited foods not offered			
Good Hygienic Practices				Chemical			
54	IN OUT N/O			525	IN OUT N/A		
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
55	IN OUT N/O			526	IN OUT		
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored, & used			
Preventing Contamination by Hands				Conformance with Approved Procedures			
56	IN OUT N/O			527	IN OUT N/A		
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
27	IN OUT N/A N/O			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
No bare hand contact with RTE foods or approved alternate method properly followed							
58	IN OUT						
Adequate handwashing facilities supplied & accessible							
Approved Source							
59	IN OUT						
Food obtained from approved source							
510	IN OUT N/A N/O						
Food received at proper temperature							
511	IN OUT						
Food in good condition, safe, & unadulterated							
112	IN OUT N/A N/O						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
213	IN OUT N/A						
Food separated & protected							
214	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
515	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) **Robert R. Belanger**

Date: **12-9-08**

Health Inspector (Signature) **Thomas H. Markley**

Follow-up: YES NO (circle one) Follow-up Date:

